



PROGRAM ANNOUNCEMENT
TUESDAY, SEPTEMBER 21, 2010

COMBAT VETERANS WITH PTSD AND THEIR FAMILIES: ASSESSMENT AND TREATMENT ISSUES

Three psychologists from the Veterans Administration will conduct a panel discussion on special issues concerning the assessment and treatment of combat veterans with PTSD and the assessment and treatment of their families.

LEARNING OBJECTIVES:

By the conclusion of this program, participants will:

- 1. Know the risk factors for PTSD in combat veterans.
2. Be able to identify strategies for assessing PTSD in combat veterans.
3. Know what treatment approaches are appropriate for use with combat veterans with PTSD.
4. Be able to identify issues important in assessing and treating family members of combat veterans with PTSD.
5. Be familiar with issues concerning veterans' eligibility for mental health services and how to make referrals.

CE 2.0 Hours (for Missouri psychologists only)

LOCATION AND TIME:

Table with 3 columns: Location (Bella Sera Italian Grill), Time (6:00 p.m. - 6:30 p.m.), and Activity (Registration). Includes address and phone number.

REGISTRATION IS REQUIRED

GUESTS ARE WELCOME!

COST: \$40 for paid members of SLPA and non-psychologist guests. \$60 for non-member psychologists, with a \$20.00 credit toward joining. SLPA if membership application accompanies CE registration form below.

Contact Barbara Levin if you have questions: (314) 434-2810.

REGISTRATION FORM FOR SEPTEMBER 21, 2010 SLPA PROGRAM

\*\* Your check and reservation must be received by September 16, 2010 \*\*

Mail this form with your check for \$40 or \$60 (see above) made payable to SLPA to Barbara Levin, 12773 Castlebar Drive, St. Louis, MO 63146.

Please select one entrée below: All are served with a salad; bread and butter; freshly brewed coffee, tea or soda.

PLEASE SELECT ONE DESSERT: \_\_\_Tiramisu \_\_\_Chocolate Dipped Strawberries \_\_\_Chocolate suicide cake

Angel ala Brett: Angel hair pasta with julienne carrots, scallions, diced tomatoes and mushrooms in a light olive oil, garlic and basil sauce.

Chicken Portobello: Grilled chicken breast topped with broccoli, Portobello mushrooms, roasted red peppers and drizzled with a balsamic glaze.

Cod Spinachi: Center cut cod loin, broiled and topped with sautéed spinach, diced tomatoes and scallions.

Name \_\_\_\_\_ Phone \_\_\_\_\_

Address \_\_\_\_\_ City/State/Zip \_\_\_\_\_